

Truffle Risotto

An exquisite truffle risotto recipe you can make in your own kitchen, just like your favorite Italian restaurant. While delicious on its own with a simple salad, it goes well with garlic scallops, sauteed wild trumped mushrooms mixed in at the end, grilled shrimp, lobster, or chicken.

Ingredients:

2 1/2 tbsp butter

1 small onion diced

6 c vegetable stock hot + more as needed

1/2 c white wine dry

2 c Village Harvest arborio rice

1 1/2 tbsp truffle butter

2 tbsp truffle carpaccio or 1 small black truffle thinly shaved

1/4 c Italian parsley minced

Directions:

In a large skillet melt the butter and sauté the onion until translucent. Add the risotto rice to the pan and stir to coat in all the butter for a few minutes.

Add the wine to the skillet and simmer until almost fully evaporated.

Start adding the hot stock one ladle at a time making sure to cover the rice each time and maintain a constant ripple.

Repeat the process until the rice is al dente. Remove from heat and add 1/2 ladle of stock and stir well.

Place the truffle butter on top of the risotto and cover with a lid. Let the risotto sit covered for 5 minutes without touching it for the butter to melt from the steam.

Stir the risotto well and add the truffle carpaccio on top making sure to reserve a few truffle slices for garnish.

Spoon the risotto into bowls and serve garnished with the truffle slices and the minced parsley.

